

# **HOB TOP OPTION INTEGRATED HOB ELEMENT**

## **2 RADIANT ELECTRIC RINGS**

**LAE 020 VTR**



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## 2 RADIANT ELECTRIC RINGS



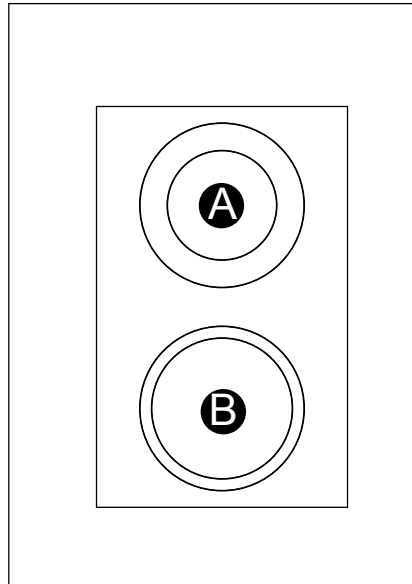
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## TECHNICAL DATA



**Radiant rings :** Option with 2 radiant rings located on left or right of central hob (depending on model).

- Stainless steel Z7CN18.09 hob.
- 2 radiant rings of different power individually controlled by a 6-position selector switch or variable power control.



Item No.	Diameter (mm)	Power (W)	Control
<b>A</b>	140/210	1000 / 2100	Variable power control
<b>B</b>	210	2100	Switch

Item No.	P	U	I
LAE 020 VTR	4,2 kW	230 V1N~ 50 Hz + T / E	18,30
		400 V3N~ 50 Hz + T / E	9,15

### Directives :

Low voltage : 2006/95/CEE.

CEM : 2004/108/CEE.



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## **INSTALLER'S MANUAL**

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

**This manual should be handed over to the user after installation.**





## INSTALLING/ POSITIONING



See «Installing/ Positioning» in Cooker Installer's manual.

# ELECTRIC CONNECTION



See «Electric Connection» in Cooker Installer's manual.



## SERVICING / REPAIRS

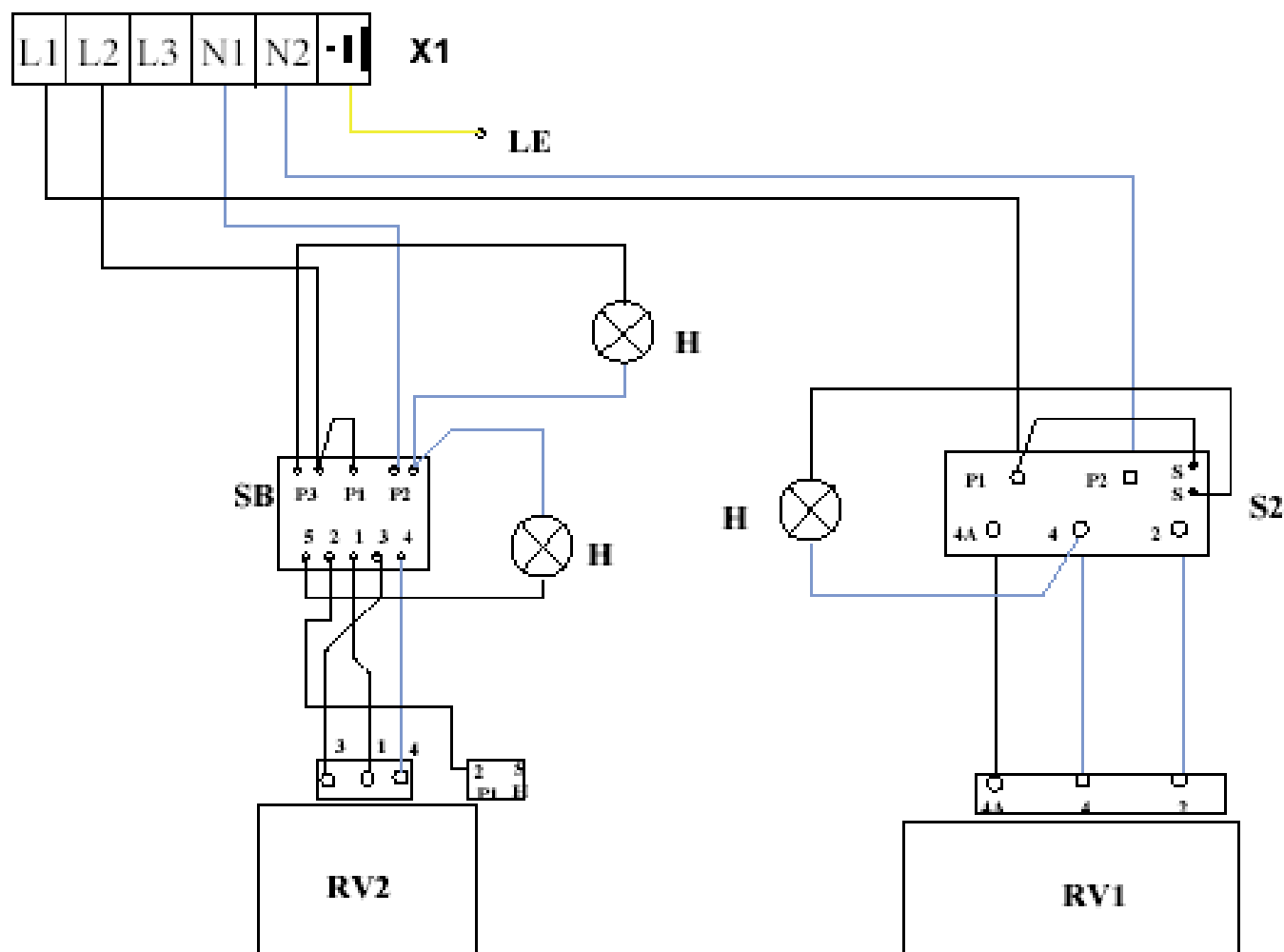


All work on or repair of an appliance must be carried out by a qualified engineer.

# ELECTRICAL CIRCUIT DIAGRAM



For references and descriptions of the various components refer to table 9 in appendix 0



# **HOB TOP OPTION**

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### **USER'S MANUAL**

#### **IMPORTANT**

It must be installed in accordance with the applicable regulations and standards in an adequately ventilated room.

Any changeover to a gas other than that for which the cooker is set up must be carried out by a qualified installer.

Any changeover to a voltage other than that for which the cooker is set up must be carried out by a qualified engineer.

#### **WARRANTY**

The warranty is stated on the sales contract. Please contact your approved Dealer if any work has to be carried out under warranty.

This warranty excludes damage resulting from incorrect installation, improper use or inadequate servicing.





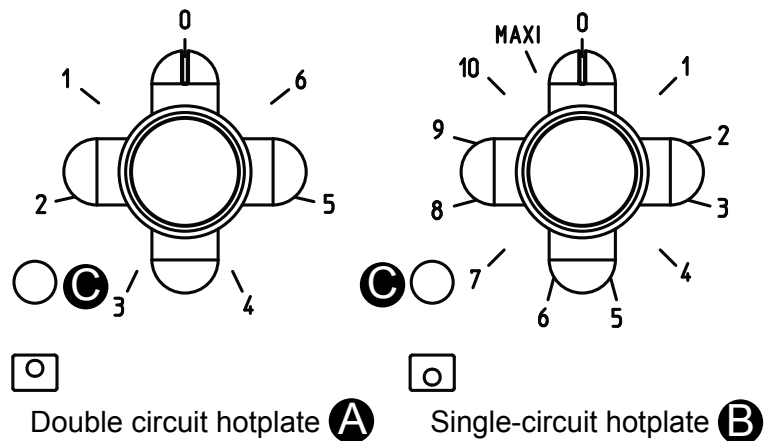
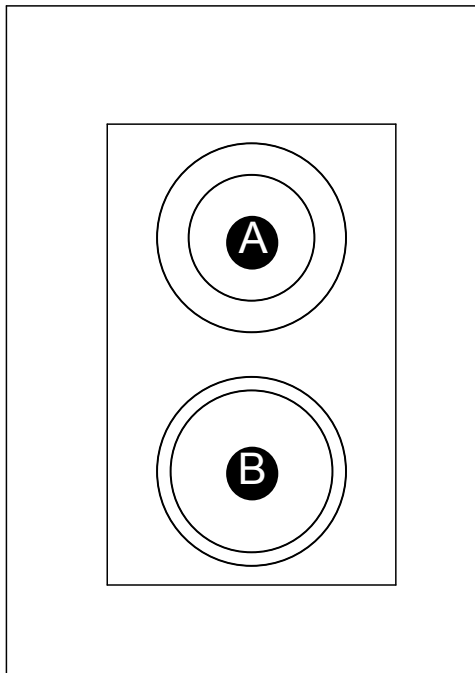
Before using for the first time, remove the plastic protection.




## Use :

- Double circuit ring **A** : Set thermostat to 10 and back to its desired position when the element has begun to radiate. To engage full power of the double circuit, turn to MAX (clockwise) and reduce to the desired position.
- Single-circuit ring (single-circuit) **B** : Start cooking at position 6 (unless quantity requires a different position), and back to its desired position when the element has begun radiate
- Signal lamp **C** lights when the ring selected is switched on.

## Recommendations :

- Use pots having a slightly concave smooth base in order to avoid scratching the hotplate.
- Make sure the size of the utensil is appropriate for your requirements. The diameter of the utensil base must be the same or slightly greater than that of the screen printing on the hotplate.
- Never apply more heat than can be absorbed by the food: too much heat causes loss of water, grease and wastes energy.
- Whenever the recipe permits, cover your pans with lids in order to save energy.
- Remember to return the control knob to **0** shortly before the end of cooking because the accumulated heat will complete the cooking.



-  Never place or leave an empty enamelled or aluminium utensil on a heat source.
-  Similarly, do not place products wrapped in aluminium foil directly on the hob as this can cause permanent damage to your appliance.
-  Avoid spilling sugar or syrup splashes, remove them immediately because they can cause small chip marks.

**Before any cleaning work, insolate from the mains supply.**

**Do not use a steam cleaner to clean the range.**

**Wait until the fire tray has at least partially cooled.**

### **Radiant Electric ring :**

Hotplates must ALWAYS be kept dry. Wipe your pans before placing them on the hotplates.

Limescale can be removed by using white wine vinegar. Cover the marks with a cloth soaked in wine vinegar and leave for 1/2 h before carefully rinsing and drying.

Marks made by metal or superficial deposits which remain after the standard cleaning described above can be removed by using a liquid product for cleaning stainless steel pans (e.g. cream stainless steel ZIP®, stainless steel PPZ®, etc.).

The stainless steel frame can be cleaned by using a damp sponge with a mild detergent for stubborn marks (e.g. CIF Ammoniacal®, etc.).

If any sugar-based syrup falls on the glass ceramic hob during use, leave the element switched to position 1, and, using a razor blade scraper (such as CERA Quick) IMMEDIATELY remove the remaining burnt-on layer.

## **CAUTION**

**If there is any visible sign of a surface crack, immediately isolate appliance from the electrical supply to prevent risk of electric shock. Contact your installer.**

### **Body panels :**

You can use special-purpose products for stainless steel (e.g. SUMAINOX®, JOHNSON STAINLESS STEEL®, PPZ STAINLESS STEEL®). Never use abrasive products.

**CAUTION : Use NO chlorinated cleasers to clean this unit.**